

## CLAIM AMENDMENTS

1. (previously presented) A method of preparing an animal feed component comprising:

grinding a quantity of a pulse crop selected from the group consisting of peas, lentils, chick peas, fababeans, white beans and mixtures thereof into a powder, said powder being ground to a consistency such that at least half of the pulse crop product has a diameter of 5 microns or less;

mixing a quantity of intact oilseeds selected from the group consisting of flax, sunflower, safflower, rapeseed, canola, soybean and combinations thereof with the powder, thereby forming a mixture, said mixture being 15-55% pulse crop and 45-85% oil seed;

subjecting the mixture to a temperature between about 230F to about 350F and a pressure of between about 200 psi to about 400 psi, thereby gelatinizing the mixture;

extruding the mixture; and

forming the mixture into feed components.

2. cancelled

3. cancelled

4. cancelled

5. (original) The method of claim 1 wherein the temperature is from between about 255F to about 275F.

6. (original) The method of claim 1 wherein the temperature is from between about 265F to about 268F.

7. (original) The method of claim 1 wherein the temperature is from between about 300F to about 325F.

8. (original) The method of claim 1 wherein the temperature is from between about 325F to about 335F.

9. (withdrawn, previously amended) A method of increasing the amount of omega-3 fatty acids or CLA or DHA in an edible animal product comprising:

feeding an animal a standard feed ration wherein at least 1-40% of the

feed ration is replaced by a feed prepared by

grinding a quantity of a pulse crop selected from the group consisting of peas, lentils, chick peas, fababeans, white beans and mixtures thereof into a powder, said powder being ground to a consistency such that at least half of the pulse crop product has a diameter of 5 microns or less;

mixing a quantity of intact oilseeds selected from the group consisting of flax, sunflower, safflower, rapeseed, canola, soybean and combinations thereof with the powder, thereby forming a mixture, said mixture being 15-55% pulse crop and 45-85% oil seed;

subjecting the mixture to a temperature between about 230F to about 350F and a pressure of between about 200 psi to about 400 psi, thereby gelatinizing the mixture;

extruding the mixture; and

forming the mixture into feed components; and

harvesting the edible animal product from the animal, characterized in that the edible animal product has at least 1.5-5 fold increased omega3 levels or at least 1.5-2 fold increased CLA levels compared to an edible animal product harvested from a similar animal fed a standard feed ration.

10. cancelled

11. cancelled

12. cancelled

13. (withdrawn) The method of claim 9 wherein the temperature is from between about 255F to about 275F.

14. (withdrawn) The method of claim 9 wherein the temperature is from between about 265F to about 288F.

15. (withdrawn) The method of claim 9 wherein the temperature is from between about 300F to about 325F.

16. (withdrawn) The method of claim 9 wherein the temperature is from between about 325F to about 333F.

17. (previously presented) The method according to claim 1 wherein the pulse product is peas.

18. (previously presented) The method according to claim 1 wherein the oil seed is flax.